

STABILIZED MILK PRODUCT CONTAINING JUICE

Cross Reference to Related Applications

The present application is related to and claims priority to U.S. Patent Application Serial No. 10/392,171 for STABILIZED MILK PRODUCT CONTAINING FRUIT AND FRUIT JUICE filed March 19, 2003, which claims priority, via PCT Application No. PCT/US02/01904 for STABILIZED MILK PRODUCT CONTAINING FRUIT AND FRUIT JUICE filed January 23, 2002, to U.S. Patent Application Serial No. 60/263,863 for MILK PRODUCT AND METHOD OF MANUFACTURE filed January 23, 2001.

Field of the Invention

The present invention relates to stabilized food products including milk, a natural stabilizer and juice from fruit, vegetables and/or other products of nature. The preferred stabilized milk and juice products contain a natural stabilizer, preferably pectin. Although substitutes for each of the natural ingredients of the present invention fall within the broad scope of the claims attached hereto, all of the alternate embodiments of the present invention may include non-natural ingredients, but embodiments that are free of non-natural ingredients are preferred. The present invention also relates to methods of making the present stabilized milk and juice products.

Background of the Invention

There is considerable interest in the food industry in combining milk and fruit juice to form stable, healthful beverage products that have a desirable taste and mouthfeel. Milk is well known as a healthful source of protein and calcium and fruit and fruit juice generally provide a wonderful combination of vitamins and other healthy nutrients, which well educated consumers prefer over other less healthful products. The difficulty in providing a healthful product containing milk and fruit or fruit juice has generally been the lack of stability in such products. There are several stability problems to overcome. Microbial stability is the first problem people generally consider in regard to food products. In the case of the present products, microbial